



IL PINO DI BISERNO

TOSCANA IGT ROSSO

2019

The purest and most direct expression of the unique terroir of Bibbona. The particular taste of the grape makes Pino di Biserno a classic wine with an intriguing aroma, distinguished by its excellent balance and timeless elegance. It shares its identity with its alter-ego, Biserno.

BLEND INDICATIVE PERCENTAGES

Merlot 40%, Cabernet Sauvignon 18%, Cabernet Franc 32%, Petit Verdot 10%

SOIL TYPE

Partly clay, partly Bolgheri Conglomerate.

VINE TRAINING

Spurred cordon vine training system with a density of 6,500 vines/ha.

CLIMATIC CONDITIONS

A moderate year with more consistent rainfall in spring, which made temperatures slightly cooler than average. Then things warmed up at the beginning of June and the vines blossomed, albeit slightly later than usual. The summer recorded average temperatures with good fluctuations between day and night. It can be considered a good vintage.

HARVEST

Work began in the first week of September 2019 with the harvesting of the Syrah and Merlot grapes and ended with the Cabernet Franc, Cabernet Sauvignon and Petit Verdot in the last week of September and the first week of October 2019.

VINIFICATION

The grapes were carefully selected on the conveyer belt in the cellar. Destemming and soft crushing; alcoholic fermentation in truncated conical steel tanks for 3-4 weeks at 28°C, malolactic fermentation in barriques for 25% of the mass and the rest in steel.

AGEING

Part of the wine ages in new and second-passage French oak barriques for 12 months, with the remaining 10% staying in steel. Bottle ageing lasts at least six months.

DETAILS

FIRST VINTAGE: 2004

WINEMAKER: HELENA LINDBERG

CONSULTANT: MICHEL ROLLAND

TASTING NOTES

Deep ruby red coloured wine. The bouquet features dark fruits such as plums and blackberries, hints of freshly-ground roast coffee, notes of cloves and brushwood. Delicious on the palate, with a balance of thick and elegant tannins and a long finish.

ALCOHOL
14.5%

ACIDITY
5.09 G/L

PH
3.66